

# Kivelstadt Cellars KC Labs Grav Blanc

## THE FACTS

**COUNTRY:** USA - CA

**REGION:** California

**APPELLATION:** California

**CEPAGE:** 53% Chardonnay, 47% Other

**WINEMAKING:** Sauvignon Blanc is handpicked and pressed whole cluster. Gravenstein apples are processed by Gowan cider and our winemaker picks it up the day it is pressed. At this point the apples and grape juice are blended together and then fermented in oak barrels. 100% of the apple wine is cofermented with native yeast. The wine is filtered prior to bottling to help maintain the natural malic acid of the apple cider

**ANNUAL PRODUCTION:** 216 cases

## THE STORY

Kivelstadt Cellars was founded on our love of amazing California vineyards. Our focus is exploring incredible California vineyards with a nod toward the rich history and balance of old-world wines.

**PHILOSOPHY:** Kivelstadt is changing the traditional winery experience, from our winemaking style and varieties to our sustainable packaging and playfully unpretentious tone.

## THE SELLING POINTS

**SUSTAINABILITY:** Certified Organic, Minimal Intervention / Augmentation, Natural Fermentation

